

A close-up photograph of several chocolate bronuts. One in the foreground is coated in dark chocolate, topped with white chocolate stars and chocolate shavings. Another to its left has white chocolate drizzles and stars. The background shows more bronuts, some with white chocolate stars.

Triple chocolate Bronuts

Serves 16 • Prepping time: 30 mins • Cooking time: 17 mins

Ingredients

200g dark chocolate
200g unsalted butter
4 medium eggs
275g light brown soft sugar
100g plain flour
50g cocoa powder
200g milk chocolate chips

For decoration

125 g white chocolate
125 g milk chocolate
Sprinkles
Flakes

Method

1. Preheat the oven to 180C/160C Fan and grease 2-3 doughnut moulds (the recipe makes 15-18 bronuts) - place the prepped moulds on baking trays.
2. Add the dark chocolate and unsalted butter to a bowl, and melt together until smooth in the microwave.
3. Once melted, leave this to cool for 10 minutes.
4. In a new bowl, add the eggs and light brown soft sugar and whisk together for a few minutes - the mixture should double in volume, be lighter in colour and mousse like.
5. Once whipped, pour in the cooled chocolate mixture and carefully fold together.
6. Add in the plain flour and cocoa powder and fold together again.
7. Finally, add in the chocolate chips and fold through.
8. Once the bronuts have cooled, melt the two chocolates in separate bowls (that are big enough to dunk the bronuts into).
9. Dunk half of the bronuts into the white chocolate, and half into the milk chocolate, placing each onto a lined tray. With the leftover chocolate, drizzle these over your bronuts. Add a flake, sprinkles or whatever you fancy to each bronut and let the chocolate set. Enjoy!